

# OAK & EMBER

## TABLE TAPAS

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### Steak Nachos

*carne asada steak, pineapple Pico, caramelized onions, fire roasted peppers, guacamole, cilantro, jalapeño crema*

### Mexican Street Corn Ribs

*truffled corn ribs, house made guacamole, pickled onions, micro cilantro, nacho chips*

### O & E Flatbread

*braised short rib, pastrami, caramelized onions, sautéed spinach, garlic béchamel, truffle aioli*

### Egg Roll Duet

*pastrami reuben roll, honey mustard sauce  
peking duck spring roll, sesame-orange sauce*

### Miso Brussel Sprouts

*crispy brussels, candied pastrami, miso maple glaze, crushed pistachios*

### Three Amigos

*miso duck taco, asian slaw, toasted cashews  
short rib taco, caramelized onion, garlic aioli  
smoked chicken taco, fried green tomato, truffle aioli*

## OPENING ACT

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### Soup du Jour

*daily creation by our chef, featuring the freshest seasonal ingredients.*

### Truffle Caesar

*romaine, grilled portobello, brioche croutons, truffle caesar dressing*

### Buffalo Cauliflower

*battered cauliflower, guacamole, sweet buffalo*

### Short Rib Gnocchi

*braised short rib, petite mushroom, demi glaze*

### Korean Short Rib

*BBQ short ribs, mango slaw, sunny side up, korean bbq sauce*

### Chicken 'n Waffle

*southern fried chicken, belgian waffle, mint infused watermelon, miso maple*

### Asian Steak Salad

*kale, mixed cabbage, baby bok choy, sugar snap peas, matchstick beets, charred baby corn, mint, shoestring potatoes, honey roasted cashews, sesame seeds, soy lime vinaigrette, oyster steak*

# MAIN EVENT

## O&E Wagyu Smash Burger

wagyu beef blend, short rib marmalade, caramelized onions, wild mushrooms, oven roasted tomatoes, lettuce, pretzel bun, potato wedges

## Sea Bass

celery root purée, sautéed spinach, miso glaze, sweet potato crisp

## Stuffed Chicken Roulade

herbed chicken, sundried tomatoes and spinach filling, wild mushroom risotto, champagne bur blanc

## Duck a l'orange

oven roasted duck, with grand merrier orange sauce, parsnip puree, orange fennel salad

## Empire Steak Sandwich

sliced ribeye, caramelized onions, truffle mayo, garlic bread, french fries

## Chef's Platter For Two

sliced ribeye, duck, chicken roulade, short rib marmalade, potato wedges, broccolini

## Asian Dino Rib

soy braised bone-in short rib, wok charred bok choy, potato mash, asian slaw, potato stix

## Fiesta Burger

brisket and chorizo blend burger, lettuce, guacamole, pico de gallo, red onion, jalapeno aioli, potato wedges

## Pastrami Flaked Schnitzel

herb crusted fried chicken breast, pastrami compote, potato mash, charred green beans

## Veal Bucatini Carbonara

veal milanese, smoky mushrooms, roasted cherry tomatoes, bucatini noodles, sundried tomato carbonara  
Vegan Version: eggplant milanese

# STEAKS

served with potato wedges and house salad

## Butcher's Cut\* 10oz

surprise cut, torched house made butter, roasted whole garlic

## Ribeye 16oz

black Angus ribeye, torched house made butter, roasted whole garlic

## Steak Poivre 10oz

center cut filet, chef's peppercorn medley crust, roasted whole garlic

## Filet 10oz

center cut filet, roasted whole garlic

## Oak & Ember 16oz<sup>^</sup>

black Angus ribeye topped with short rib marmalade, caramelized onions & sauteed mushrooms, whipped potatoes

## Truffle Butter 16oz

black Angus ribeye, torched truffle butter, roasted whole garlic

## Tomahawk Steak\* 24oz

bone-in ribeye, torched house made butter, roasted whole garlic

## Carne Asada Ribeye 16oz<sup>^</sup>

16oz 12hr marinated ribeye, chipotle butter, yellow rice, sweet plantains

## A LA CARTE

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Truffle Fries  
Sautéed Mushrooms & Onions  
Smashed Fingerlings  
Potato Wedges  
Yellow Rice

Sweet Plantains  
French Fries  
Potato Mash  
Broccolini  
Parsnip Puree

## CLOSING ACT

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Warm Chocolate Bread Pudding  
*(15 minutes to bake)*

*chocolate babka, chocolate chips, streusel, vanilla ice cream, chocolate whipped cream*

French Apple Tart

*coated apples, puff pastry, vanilla ice cream, cinnamon swirl*

Southern Pecan Pie

*A taste of Chef Smiley's childhood, maple bourbon cream*

Churro Bites

*cinnamon sugar coated churro bites, caramel dipping sauce*

Sorbet

*seasonal sorbet flavors, french macaron, fresh berries, mint  
pair with Orange Muscat Dessert Wine +10*

## JUNIOR FARE

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*Served with french fries and soda  
14 & under only*

Junior Burger

Steak Sandwich

Shnitzel

*Sunday Family Day Special: Brownie A La Mode Dessert Included*

## DRINKS

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Pellegrino  
Bottled Water  
Snapple  
Coke, Zero, Diet Coke, Sprite

Coffee  
Espresso  
Hot Tea